



ALONG THE WESKUS

SAKKIE MOUTON

FAMILY WINES



Olifantsrivier Piquepoul blanc 2024

The 2024 Olifantsrivier Piquepoul blanc is an exploration into the new and exciting varietals that are available in the West Coast area, where we have some of the most extreme growing conditions in South Africa. This wine was made to showcase how new and more drought tolerant varietals can withstand the tough conditions of this area.

Grapes were picked early in the morning to preserve freshness, then cooled down before being destemmed and left on the skins to ferment for two weeks.

After two weeks of skin maceration, the grapes were basket pressed to one 228liter barrel to finish fermentation.

Aging took place for 4 months in one 228liter barrel on the gross lees.

The skin maceration adds some nice depth and some palet weight to the mouthfeel with a touch of pithiness.

Bottled with the addition of a little sulphur, unfinned and unfiltered. W.O. Olifantsriver

Vineyards: These Vineyards were planted in 2021 on Karoo Sandstone soil 25 kilometres from the Atlantic ocean.

Tasting Notes: Nose: Floral, lime, peach, minerals, Kelp, Umami, pineapple. On the mouth there is an intense sensation of saltiness with stone fruits in the background.. **ALC: 12.3%**
TA: 7.9 RS: 3.1 PH: 3.31